NP90

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ISTRUZIONI PER L'INSTALLAZIONE, USO E MANUTENZIONE
Leggere subito le informazioni generali!

FRITTEUSEN — **DE – AT – IT – BE – LU –CH**
ANWEISUNGEN FÜR INSTALLATION, GEBRAUCH UND WARTUNG
Die Hinweise sollen sofortgelesen werden!

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INSTRUCTIONS FOR INSTALLATION, OPERATION AND MAINTENANCE
Read the general informations immediately!

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INSTRUCCIONES PARA INSTAKKACION, USO Y MANTENINIENTO
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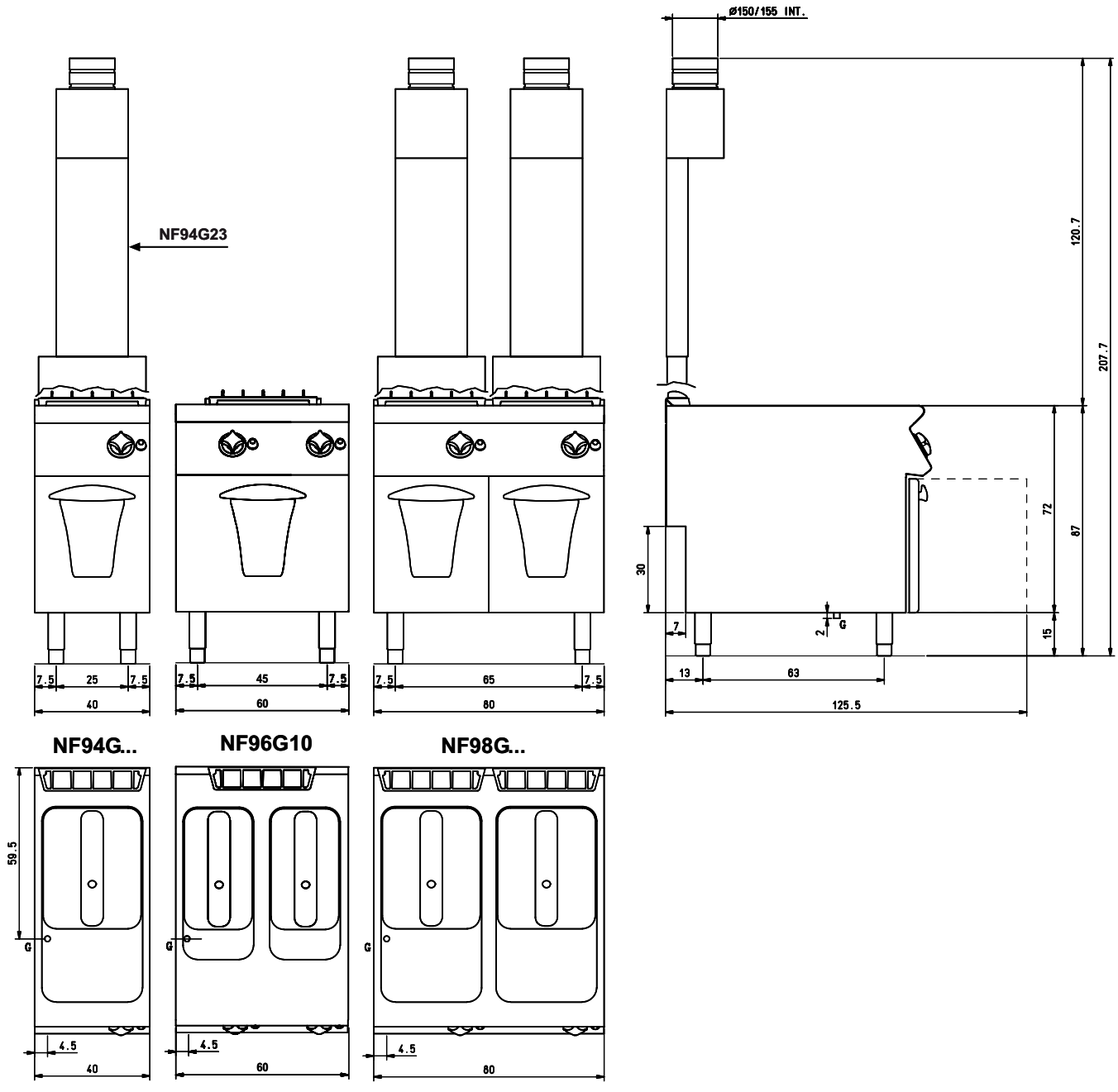
FRITUURAPPARATEN — **NL – BE**
ISTRUCTIES VOOR INSTALLATIE, GEBRUIK EN ONDERHOUD
Lees de waarschuwingen onmiddellijk!

DOC.NO **CR0580360**
EDITION **001**

SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR

MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm
MESURES EN cm - MEDIDAS EN cm - MATEN IN cm



Legenda - Legende - Key - Légende - Leyenda - Legenda

G Attacco arrivo gas - Gasanschluss - Gas connection
Arrivée gaz - Union de gas - Gasaansluiting
EN 10226–1 R 1/2; EN ISO 228-1 G 1/2 (DK)

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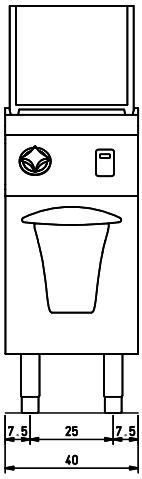
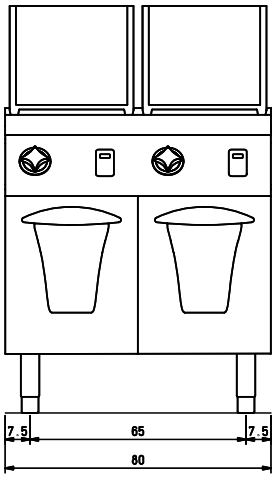


NF94G23K



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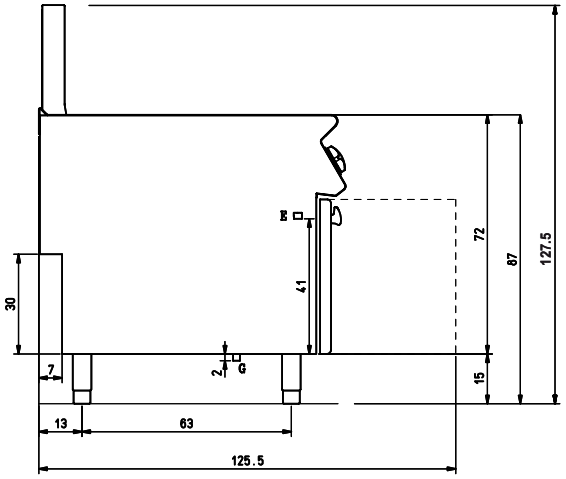

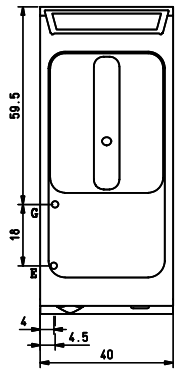

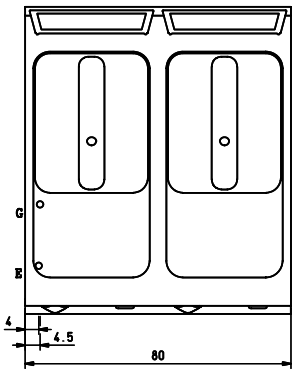

Legenda - Legende - Key - Légende - Leyenda - Legenda

E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief
Presse étoupe de câble él. - Pisacable - Elektrische kabelwartel

G Attacco arrivo gas - Gasanschluss - Gas connection
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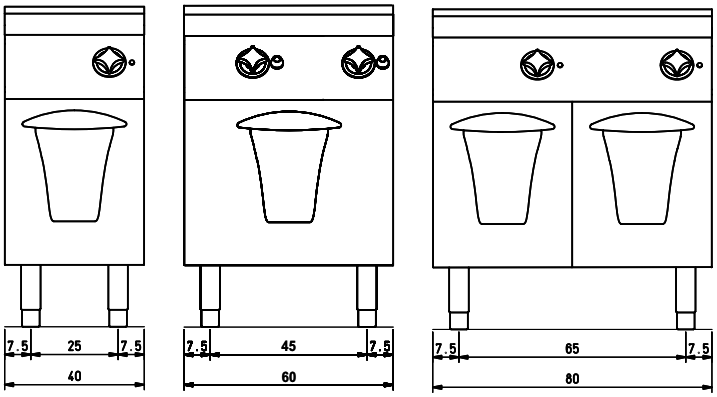
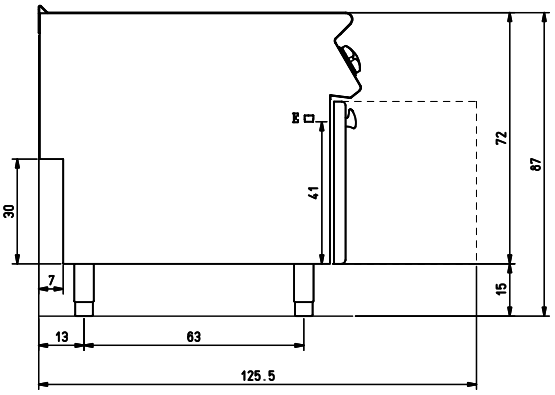
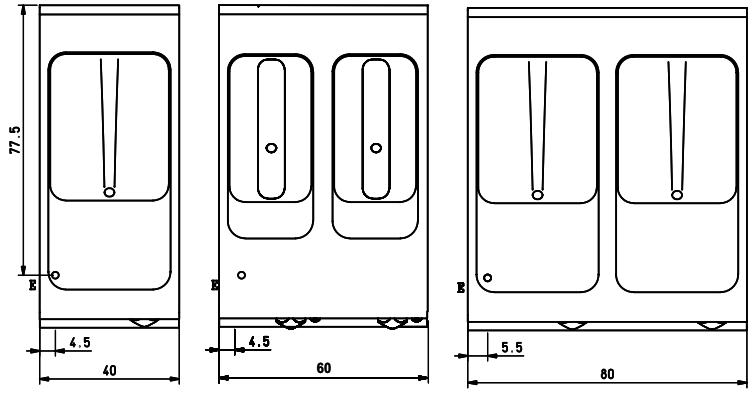


NF94E... **NF96E10** **NF98E...**





Legenda - Legende - Key - Légende - Leyenda - Legenda

E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief
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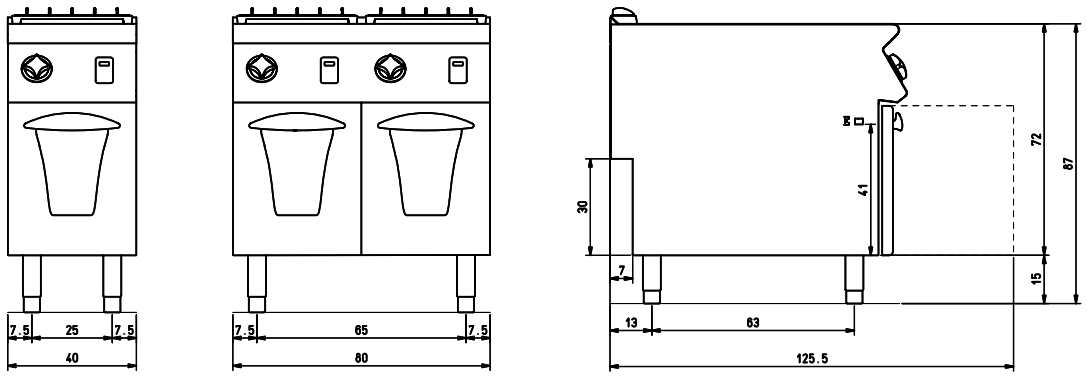
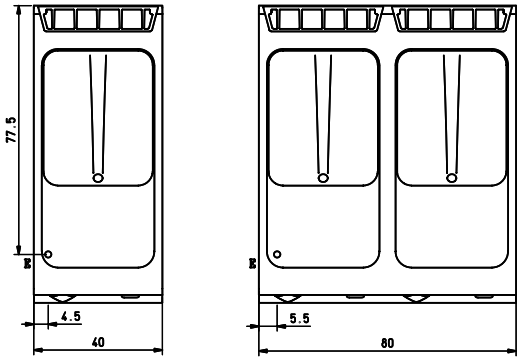


NF94E...K **NF98E...K**



Legenda - Legende - Key - Légende - Leyenda - Legenda

E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief
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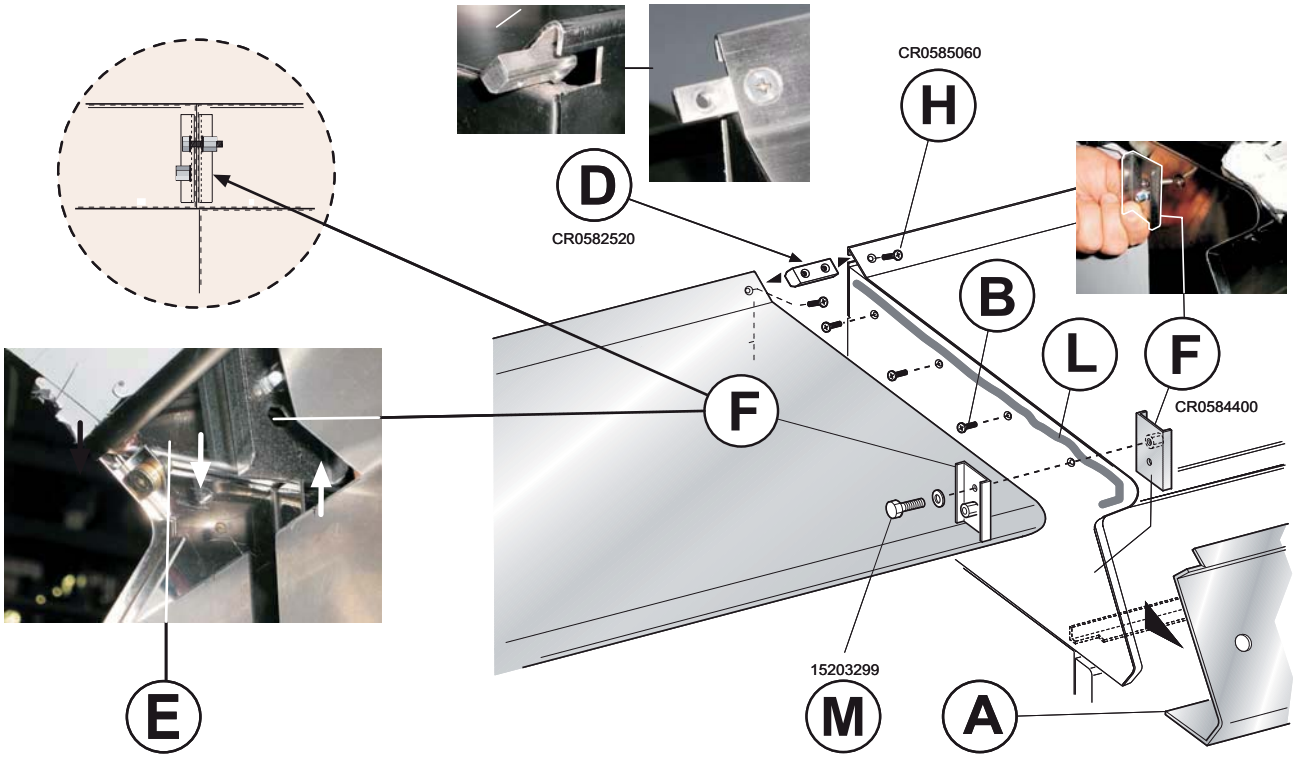
UNIONE APPARECCHIATURE-GERÄTEZUSAMMENSCHLUSS-COMBINING APPLIANCES-UNIÓN D'APPAREIL-UNION DE VARIOS EQUIPOS-VERBINDING VAN APPARATEN



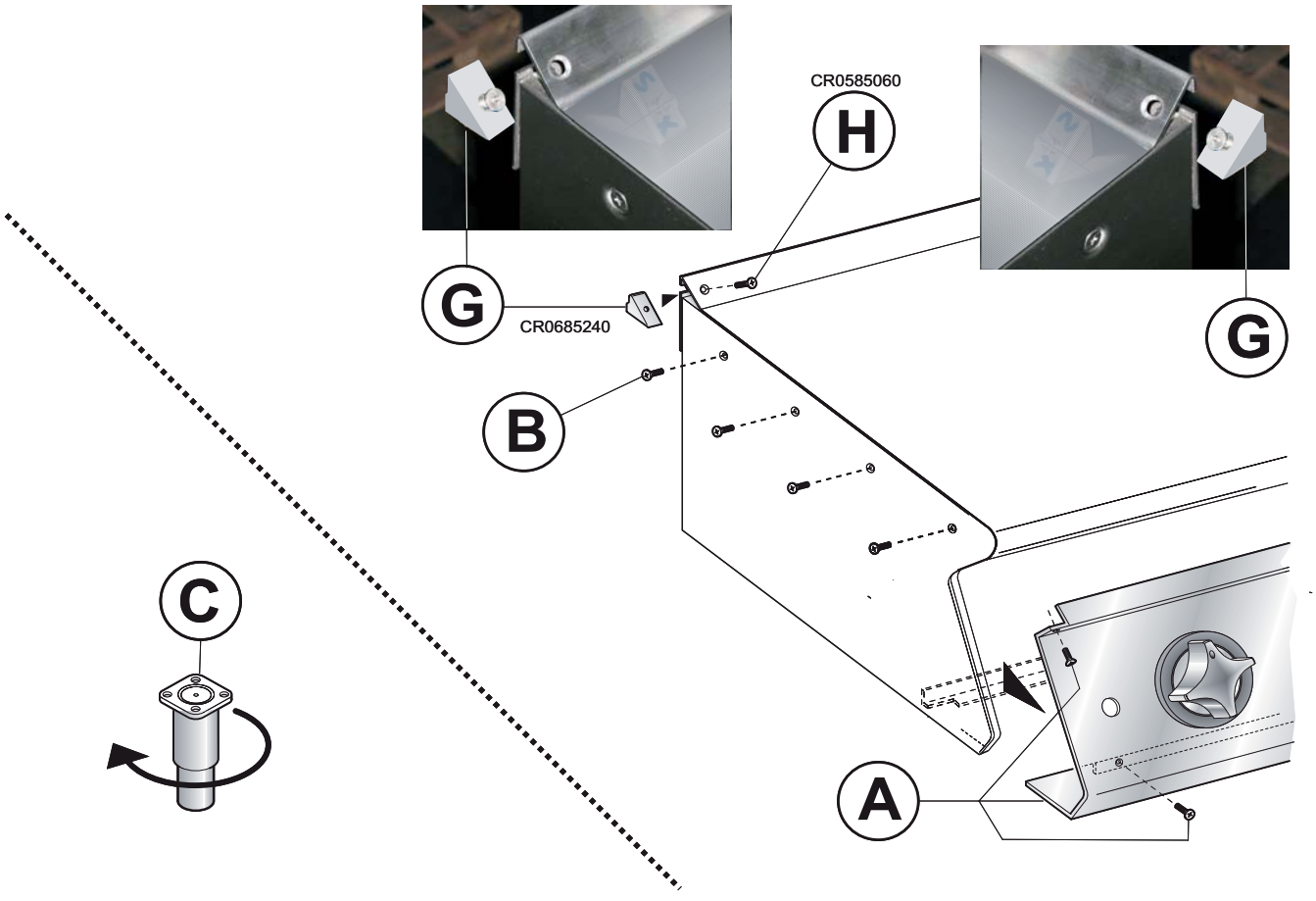
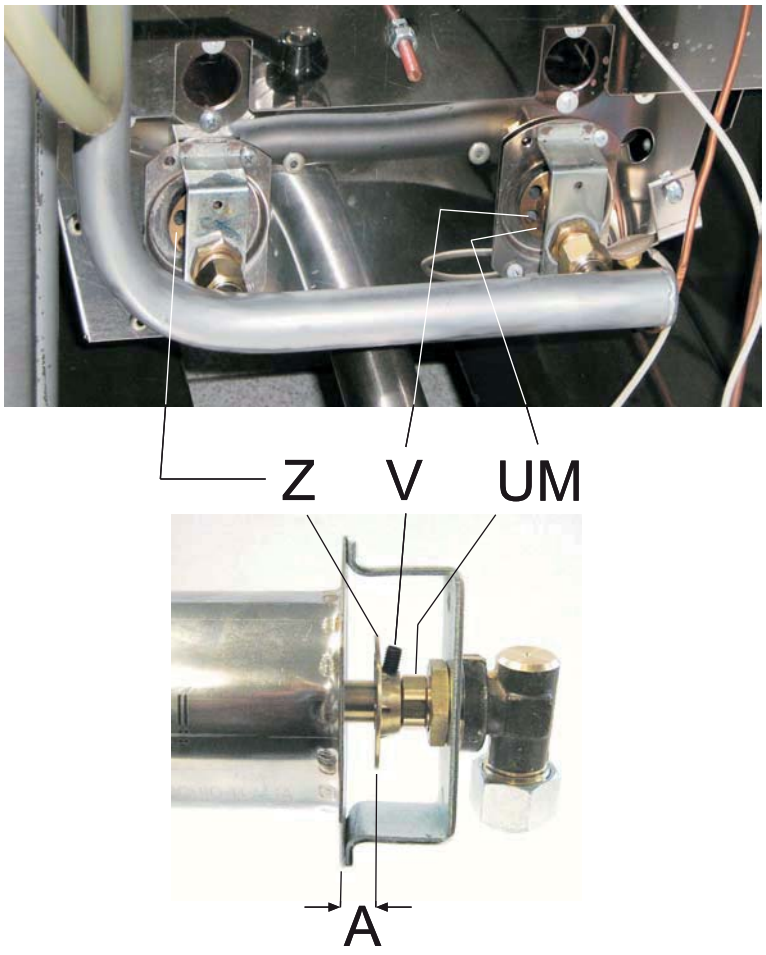
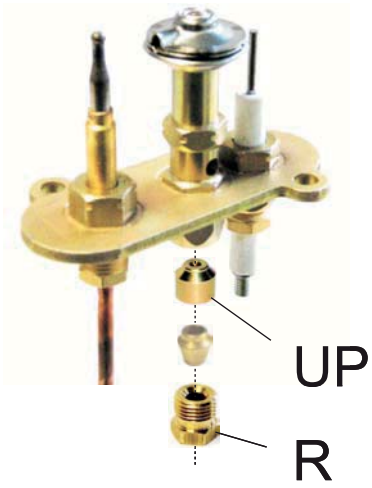
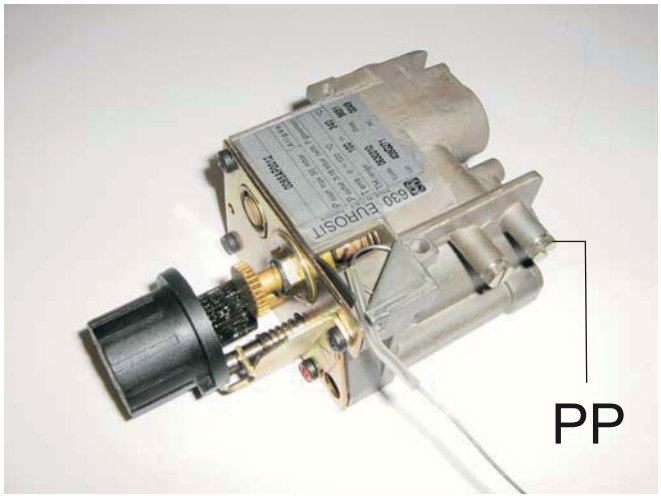
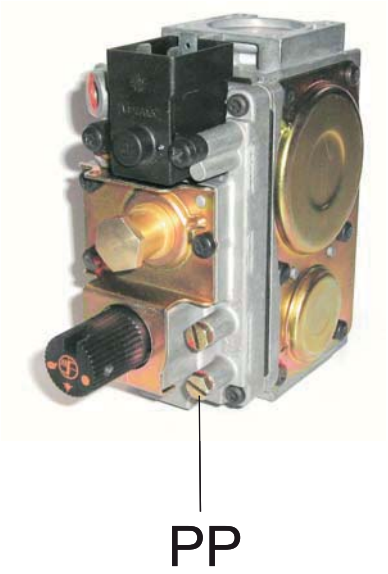


FIGURE - ABB. - FIG.









DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS

T1							
Ugelli e regolazioni - Düsen und Einstellungen - Nozzles and settings Buses et les paramètres - Boquillas y los ajustes - Nozzles en instellingen							
Paese - Land Country - Pays - País	**Gas - Gaz**	**Pa (mbar)**		MNF94G23 NF94G23 NF98G23	MNF94G23K NF94G23K NF98G23K	MNF94G15 NF94G15 NF98G15	MNF94G10 MNF96G10 NF94G10 NF96G10
AT - BE - BG - CH - CZ - DE DK - EE - ES - FI - FR - GB GR - HR - IE - IT - LT - LU LV - NO - PL - PT - RO - SE SI - SK - TR	G20 G20/G25	20 20/25	**UM**	250	260	205	170
			UP	41	41	41	41
			A (mm)	3	4	0	0
			Um	-	-	-	-
DE	G25	20	**UM**	280	290	220	190
			UP	41	41	41	41
			A (mm)	2,5	4	0	0
			Um	-	-	-	-
NL	G25	25	**UM**	250	260	205	170
			UP	41	41	41	41
			A (mm)	3	4	0	0
			Um	-	-	-	-
HU	G20	25	**UM**	230	240	190	160
			UP	41	41	41	41
			A (mm)	2,5	3	0	0
			Um	-	-	-	-
HU	G25.1	25	**UM**	255	275	215	185
			UP	41	41	41	41
			A (mm)	2	2,5	0	0
			Um	-	-	-	-
BE - BG - CY- CZ - DK - EE ES - FI - FR - GB - GR - HR HU - IE - IT - LT - LU - LV MT - NL - NO - PT - RO - SE SI - SK - TR	G30/G31	28-30/37 28-30	**UM**	165	175	135	115
			UP	30	30	30	30
			A (mm)	3	4	2	1
			Um	-	-	-	-
PL	G30/G31	37	**UM**	155	160	125	105
			UP	30	30	30	30
			A (mm)	3	4	2	1
			Um	-	-	-	-
AT - CH - DE - HU	G30/G31	50	**UM**	145	150	115	100
			UP	25	25	25	25
			A (mm)	3	4	0	1
			Um	-	-	-	-
UM : Ugello MAX - Düse MAX - MAX nozzle - Buse MAX - Boquilla MÁX. - Sproeier MAX							
Um : Ugello MIN - Düse MIN - MIN nozzle - Buse MIN - Boquilla MIN - Sproeier MIN							
UP : Pilota - Zündbrenner - Pilot - Veilleuse gaz - Piloto - Waakvlam							
A : Apertura Aereatore - Öffnen Luftring - Aerator Opening - Ouverture Aérateur - Abertura del aireador - Opening beluchter							
Pa : Pressione di allacciamento - Anschlussdruck - Supply pressure Pression de raccordement - Presión de conexión - Aansluitdruck							

DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS

T2					
Categorie a pressioni - Kategorien e Druck - Categories and pressures - Catégories et pressions - Las categorías y las presiones - Categorieën en druk					
(M)NF9..					
Paese - Land - Country - Pays - País	**Categoria Kategorie Category Catégorie Categoría Categorie**	**Gas Gaz**	**Pressione di allacciamento Anschlussdruck Supply pressure Pression de raccordement Presión de conexión Aansluitdruck (mbar)**		
			Nom. Neen. Norm. Normal	**Min.**	**Max.**
LU; PL	I2E	G20	20	17	25
NO	I2H	G20	20	17	25
NL	I2L	G25	25	20	30
LU	I3+	G30/G31	28-30/37	20/25	35/45
NO; NL; CY; MT	I3B/P	G30/G31	28-30	25	35
PL	I3B/P	G30/G31	37	25	45
BE; FR	II2E+3+	G20/G25	20/25	17	25/30
		G30/G31	28-30/37	20/25	35/45
DE	II2ELL3B/P	G20	20	17	25
		G25	20	18	25
		G30/G31	50	42,5	57,5
ES; GB; GR; IE; IT; PT; SK	II2H3+	G20	20/25	17	25
		G30/G31	28-30/37	20/25	35/45
DK; FI; SE; BG; EE; LV; LT; CZ; SI; TR; HR; RO	II2H3B/P	G20	20	17	25
		G30/G31	28-30	25	35
AT; CH	II2H3B/P	G20	20	17	25
		G30/G31	50	42,5	57,5
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	28-30	25	35
HU	II2HS3B/P	G20	25	18	33
		G25.1	25	18	33
		G30/G31	50	42,5	57,5

T3

Dati tecnici apparecchiature gas - Technische Daten gasgeräte - Technical data of gas appliances
Caractéristiques techniques des appareils à gaz - Datos técnicos de los equipos de gas - Technische gegevens gasapparaten

Modelli Modelle Models Modèles Modelos Modellen	Larghezza Breite Width Largeur Anchura Breedte	∑ Qn	∑ Qn G25 (25)	∑ Qn G20 (25) G25.1 (25)	Consumo gas complessivo - Gasamtgasverbrauch - Totala gas consumption Consommation totale de gaz - Consumo totral de gas - Totaal gasverbruik							
					G20 (20)	G25 (25)	G25 (20)	G20 (25)	G25.1 (25)	G30 (29)	G30 (37)	G30 (50)
	mm	kW	kW	kW	m3/h	m3/h	m3/h	m3/h	m3/h	kg/h	kg/h	kg/h
NF94G10	400	10	9,5	10	1,06	1,17	1,23	1,06	1,23	0,79	0,79	0,79
MNF94G10	-	10	9,5	10	1,06	1,17	1,23	1,06	1,23	0,79	0,79	0,79
NF96G10	600	20	19	20	2,11	2,34	2,46	2,11	2,46	1,58	1,58	1,58
MNF96G10	-	20	19	20	2,11	2,34	2,46	2,11	2,46	1,58	1,58	1,58
NF94G15	400	14	13,5	14	1,48	1,66	1,72	1,48	1,72	1,10	1,10	1,10
MNF94G15	-	14	13,5	14	1,48	1,66	1,72	1,48	1,72	1,10	1,10	1,10
NF98G15	800	28	27	28	2,96	3,32	3,44	2,96	3,44	2,21	2,21	2,21
NF94G23	400	21	20	20	2,22	2,46	2,58	2,11	2,46	1,65	1,65	1,65
MNF94G23	-	21	20	20	2,22	2,46	2,58	2,11	2,46	1,65	1,65	1,65
NF98G23	800	42	40	40	4,44	4,92	5,17	4,23	4,91	3,31	3,31	3,31
NF94G23K	400	23	22	23	2,43	2,71	2,83	2,43	2,83	1,81	1,81	1,81
MNF94G23K	-	23	22	23	2,43	2,71	2,83	2,43	2,83	1,81	1,81	1,81
NF98G23K	800	46	44	46	4,86	5,41	5,66	4,86	5,65	3,62	3,62	3,62

T4

Dati tecnici apparecchiature elettriche - Technische Daten Elektrogeräte - Technical data of electric appliances - Caractéristiques techniques des appareils électriques - Datos técnicos de los equipos eléctricos - Technische gegevens elektrische apparaten

Modelli Modelle Models Modèles Modelos Modellen	Larghezza Breite Width Largeur Anchura Breedte	Tensione di alimentazione Netzspannung Power supply voltage Tension d'alimentation Tensión de alimentación Voedingsspanning	Fasi Phasen Phases Fases Fasen	Frequenza Frequenz Frequency Fréquence Frecuencia Frequentie	Potenza totale massima Max. gesamtleistung Max. total power Puissance totale maximun Potencia máxima total Max. totaal vermogen	Sezione cavo alimentazione Querschnitt netzkabel Power supply cable section Section du câble de alimentation Sección del cable de alimentación Doorsnede elektrisch snoer
	mm	V	Nr. No. Nbre N. A ant.	Hz	kW	-
MNF94G23K	-	230	1+N	50	0,020	3 G 1
NF94G23K	400	230	1+N	50	0,020	3 G 1
NF98G23K	800	230	1+N	50	0,040	3 G 1
NF94E10	400	400	3+N	50/60	9,00	5 G 1,5
NF96E10	600	400	3+N	50/60	18,00	5 G 4
NF94E15	400	400	3+N	50/60	12,00	5 G 2,5
NF98E15	800	400	3+N	50/60	24,00	5 G 6
NF94E22	400	400	3+N	50/60	18,00	5 G 4
NF98E22	800	400	3+N	50/60	36,00	5 G 10
NF94E22K	400	400	3+N	50/60	18,00	5 G 4
NF98E22K	800	400	3+N	50/60	36,00	5 G 10
NF94E222	400	230	3	50/60	18,00	4 G 10
NF94E222K	400	230	3	50/60	18,00	4 G 10
NF98E222	800	230	3	50/60	36,00	4 G 25
NF98E222K	800	230	3	50/60	36,00	4 G 25

DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEGEVENS

T5		
Carico max. - Max. fassungsvermögen - MAX. storage capacity - Capacité de charge maxi - Carga máx. - MAX. vulling		
Modelli Modelle Models Modèles Modelos Modellen	**Capacità vasca Fassungsvermögen der wanne Tank capacity Capacité de la cuve Capacidad de la cuba Bakinhoud**	**Carico max. Max. fassungsvermögen MAX. storage capacity Capacité de charge maxi Carga máx. MAX. vulling**
	l	**kg**
MNF94G10	10	1
NF94G10	10	1
MNF96G10	10+10	1+1
NF96G10	10+10	1+1
NF94E10	10	1
NF96E10	10+10	1+1
MNF94G15	15	2
NF94G15	15	2
NF98G15	15+15	2+2
NF94E15	15	2
NF98E15	15+15	2+2
NF94E22	22	3
NF98E22	22+22	3+3
NF94E22K	22	3
NF98E22K	22+22	3+3
NF94E222	22	3
NF98E222	22+22	3+3
NF94E222K	22	3
NF98E222K	22+22	3+3
MNF94G23	23	3
MNF94G23K	23	3
NF94G23	23	3
NF98G23	23+23	3+3
NF94G23K	23	3
NF98G23K	23+23	3+3

GENERAL INFORMATION

This chapter contains general information with which all users of the manual must be familiar. Specific information for individual users of the manual is provided in subsequent chapters (" INSTRUCTIONS FOR .... ").

1 APPLIANCE SPECIFICATIONS

- The appliance dataplate is located inside the control panel.
- The appliance model and serial number are also specified on decals under the brand logo and on the packing.

2 GENERAL PRESCRIPTIONS

The appliance manufacturer cannot be liable for any damage due to failure to comply with the prescriptions given below.

PRESCRIPTIONS FOR THE INSTALLER

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance dataplate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

PRESCRIPTIONS FOR THE USER

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Keep this manual in a safe place known to all users so that it can be consulted throughout the working life of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- For after-sales service, contact technical assistance centres authorized by the manufacturer and demand the use of original spare parts.
- Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.
- The appliance is designed for professional use and must be operated by trained personnel.
- The appliance is to be used for cooking food as specified in the prescriptions for use.Any other use is considered to be improper.
- Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the appliance immediately prior to use.
- Do not leave the appliance unattended while in operation.
- In the event of an appliance fault or malfunction, close the gas shut-off valve and/or switch the appliance off at the main switch installed up-line of the appliance.
- Clean the appliance following the instructions given in the Chapter “CLEANING INSTRUCTIONS”.
- Do not store flammable materials in close proximity to the appliance. FIRE HAZARD.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

PRESCRIPTIONS FOR THE MAINTENANCE TECHNICIAN

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance dataplate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

PRESCRIPTIONS FOR CLEANING

- Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.
- At least twice a year, have an authorized technician clean the internal parts of the appliance.
- Do not use direct or high-pressure water jets to clean the appliance.
- Do not use corrosive products to clean the floor beneath the appliance.

3 SAFETY AND CONTROL DEVICES

SAFETY THERMOSTAT

The appliance manufacturer cannot be liable for any damage due to failure to comply with the prescriptions given below.

- The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.
- To restore appliance operation, open the door and press the thermostat reset button. This procedure must only be carried out by a qualified, authorized technician.

4 DISPOSAL OF PACKING AND THE APPLIANCE

4.1 PACKING

The packing is made using environmentally friendly materials.The plastic recyclable components are :

- the transparent cover, the bags containing the instructions manual and nozzles (made of Polyethylene - PE)
- the straps (made of Polypropylene - PP).

4.2 APPLIANCE

The appliance is manufactured of 90% recyclable metals (stainless steel, aluminium sheet, copper....).

The appliance must be scrapped in compliance with current regulations governing such disposal.

- It must be disposed of properly.
- Make the appliance unusable before scrapping.

INSTRUCTIONS FOR INSTALLATION

PRESCRIPTIONS FOR THE INSTALLER

The appliance manufacturer cannot be liable for any damage due to failure to comply with the prescriptions given below.

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.

- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance dataplate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

5 REFERENCE STANDARDS AND LAWS

Install the appliance in conformity to current safety standards.

6 UNPACKING

Check the state of the packing and in the event of damage, ask the delivery person to inspect the goods.

- Remove the packing
- Remove the protective film from the outer panels.Use a suitable solvent to remove any residual adhesive from the panels.

7 POSITIONING

- The overall dimensions of the appliance and the position of connections are given on the installation diagram at the start of this manual.
- The appliance can be installed singly or in combination with other appliances in the same product range.
- The appliance is not suitable for integrated installation.
- Position the appliance at least 10 cm from adjacent walls.This distance can be reduced in the presence of non-combustible walls or heat-insulated walls.
- Level the appliance by means of the height-adjustable feet

7.1 APPLIANCE ASSEMBLY WITH BASE, BRIDGE, AND CANTILEVER SOLUTIONS

Follow the instructions provided with the type of support utilized.

7.2 FIXING THE APPLIANCE TO THE FLOOR

Appliances of 40 cm in width installed in a free-standing configuration must be fixed to the floor.Use the flanged feet provided.

7.3 JOINING APPLIANCES TOGETHER IN LINE

- Remove the control panels (A).
- Remove the fixing screw nearest the panel from eachof the sides to be joined(B).
- Place the appliances side by side and adjust the tops to the same height (C).
- Insert the connector plate (supplied) in the seat provided on the side of the top.Join the appliances by screwing down the connector plate (D) using the flat-headed M5 screws (supplied).
- Turn one of the two internal tabs of the appliances to be joined by 180° (E).
- Join the appliances by screwing the M5x40 screw on the opposite insert (F).

8 FUMES EXHAUST SYSTEM

Create a fumes exhaust system based on the “Type” of appliance.The “Type” is stated on the appliance dataplate

8.1 APPLIANCE TYPE “A1”

- Position the “A1” type appliance below an extractor hood to ensure smoke and fumes generated by cooking are removed.

8.2 APPLIANCE TYPE “B21”

- Position the “B21” type appliance below an extractor hood.
- Fit the appliance with a suitable flue, available from the appliance manufacturer.Follow the assembly instructions provided with the flue.

8.3 APPLIANCE TYPE “B11”

- Fit the “B11” type appliance with a suitable flue, available from the appliance manufacturer.Follow the assembly instructions provided with the flue.
- Connect the flue to a 150/155 mm diameter tube, heat resistant to 300°C.
- Vent to the outside or into an efficient flue.The duct length must not exceed 3 metres.

9 CONNECTIONS

The position and dimensions of connections are given in the installation diagram at the start of this manual.

9.1 CONNECTION TO THE GAS SUPPLY

Check that the appliance is designed to operate with the type of gas supply present on site.Check the information given on the decals on the packing and appliance.Convert the appliance to the local gas type, if necessary.Follow the instructions at the next paragraph “Conversion to a different type of gas”.

On top appliances a rear connection is also available.Remove the plug present and screw it tightly onto the front connector.

- A rapid-action gas shut-off valve must be fitted upstream of the appliance in an easily accessible position.
- Do not use connection pipes having a diameter smaller than that of the appliance’s gas connector.
- Once the appliance has been installed, check for gas leaks at the connection points.

9.2 ELECTRICAL CONNECTIONS

Check that the appliance is designed to operate at the voltage and frequency of the power supply present on site.Check the details given on the appliance dataplate.

- At an easily accessible point upstream of the appliance, fit an all-pole disconnect switch of suitable capacity with a contact breaking distance of at least 3 mm, and a highly sensitive differential protection device.The maximum permitted leakage current is 1 mA/kW.
- A flexible rubber cable with insulation specifications not lower than type H05 RN-F must be used for connection.
- Connect the power supply cable to the terminal board as shown in the wiring diagram supplied with the appliance.
- Secure the power supply cable with the cable clamp.
- Protect the power supply cable on the outside of the appliance with a rigid plastic or metal conduit.

9.3 PROTECTIVE EARTH AND EARTH BONDING CONNECTIONS

Connect the appliance to an efficient ground circuit. Connect the earth conductor to the terminal with the symbol ⏚ next to the main terminal board.

- Connect the metal structure of the appliance to the earth bonding node. Connect the conductor to the terminal with the symbol  on the outside part of the bottom.

9.4 CONNECTION TO THE WATER SUPPLY

The appliance must be connected to a potable water supply.The water inlet pressure must be between 150 kPa and 300 kPa.Use a pressure reducer if the inlet pressure is above the maximum permitted level.

- Install a mechanical filter and a shut-off valve upstream of the appliance in an easily accessible point.
- Make sure the water circuit is free of ferrous particles before connecting the filter and the appliance.
- Seal any unused connectors with a plug.
- Once the appliance has been installed, check for gas leaks at the connection points.

9.5 CONNECTION TO THE WATER DRAIN

The water drainage system must be made using materials resistant to temperatures of 100 °C.The bottom of the appliance must not be subjected to steam produced by drainage of hot water.Install a siphoned floor drain with grating below the water drain cock of Boiling pans and in front of Bratt pans.

10 CONVERSION TO A DIFFERENT TYPE OF GAS

Table T1 specifies, for each country :

- which gas can be used for the appliance
- the nozzles and settings foreach gas that can be used.For nozzles, the number indicated in table T1 is also stamped on the body of nozzles.

To convert the applianceto the local gas type, follow the instructions given in table T1 andcarry out the steps below :

- Replace the main burner nozzle (UM).
- Adjust the main burner's air regulator to distance A.
- Replace the pilot burner nozzle (UP).
- Adjust the pilot burner air flow (if necessary).
- Replace the gas valve minimum nozzle (Um).
- Affix the adhesive tab indicating the new type of gas used.

The nozzles and adhesive tabs are supplied with the appliance.

10.1 REPLACING THE MAIN BURNER NOZZLE AND ADJUSTING THE PRIMARY AIR FLOW.

- Slacken screw V.
- Remove nozzle UM (fitted to air regulator Z) and replace it with the one indicated in table T1.
- Retighten nozzle UM(fitted to air regulator Z).
- Adjust air regulator Z to distance A as shown in table T1.
- Retighten screw V fully.
- Re-assemble all parts.For assembly, proceed in reverse order.

10.2 REPLACING THE PILOT BURNER NOZZLE

- Undo connector R.
- Remove nozzle UP and replace it with the one indicated in table T1.
- Retightenconnector R fully.
- Re-assemble all parts.For assembly, proceed in reverse order.

11 COMMISSIONING

See Chapter " INSTRUCTIONS FOR MAINTENANCE ".

INSTRUCTIONS FOR USE

PRESCRIPTIONS FOR THE USER

The appliance manufacturer cannot be liable for any damage due to failure to comply with the prescriptions given below.

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Keep this manual in a safe place known to all users so that it can be consulted throughout the working life of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- For after-sales service, contact technical assistance centres authorized by the manufacturer and demand the use of original spare parts.
- Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.
- The appliance is designed for professional use and must be operated by trained personnel.
- The appliance is to be used for cooking food as specified in the prescriptions for use.Any other use is considered to be improper.
- Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the appliance immediately prior to use.
- Do not leave the appliance unattended while in operation.
- In the event of an appliance fault or malfunction, close the gas shut-off valve and/or switch the appliance off at the main switch installed up-line of the appliance.
- Clean the appliance following the instructions given in the Chapter "CLEANING INSTRUCTIONS".
- Do not store flammable materials in close proximity to the appliance. FIRE HAZARD.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

12 USING THE FRYER

PRESCRIPTIONS FOR USE

- The appliance is designed for frying food in oil or solid fat.
- Do not place large pieces of food or food that is dripping with water in the well because this action may produce splashes of boiling oil and cause the oil to overflow.
- Top up the oil level whenever it falls below the minimum reference mark (fire hazard).Before pouring in oil make sure that there is no water in the well.
- Pour oil into the well up to the level indicated by the reference mark on the well rear wall.
- When using solid fat, melt the fat separately before pouring it into the well. Do not leave the fat in the well when you have finished cooking.
- Gradually immerse the basket containing the food to be fried into the boiling oil and take care that the resulting foam does not spill over the sides of the well. If this should occur, stop immersing the basket and wait for a few seconds.
- Do not activate the heating system when there is no oil or fat in the well.
- While the fryer is on, the oil level must be maintained in correspondence with or above the minimum level mark indicated on the rear wall of the well.
- The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.

FILLING AND EMPTYING THE WELL

Filling

- Turn the drain valve handle downward. The drain is completely closed only when the handle is in the vertical position.
- Fill the well until the oil is level with or above the minimum level mark (lower mark) on the rear wall of the well.

Emptying

- Switch the burners off.
- Wait for the oil to cool.
- Screw the extension supplied with the appliance into the drain valve with the curve facing downward.
- Place a suitable receptacle to hold the drained oil under the drain extension.
- Turn the drain valve handle slowly upward. Use caution when carrying out this procedure. DANGER of scalding from hot oil.

12.1 GAS FRYERS

LIGHTING AND EXTINGUISHING THE BURNERS

The control knob for the thermostatic valve has the following positions :

●Off

✸Pilot ignition

100°C Minimum cooking temperature

185°C Maximum cooking temperature

Pilot ignition

Press and turn the knob to position " ✸".

- Press the knob down fully and light the pilot using the piezoelectric igniter.
- Hold the knob down for about 20 seconds before releasing it. If the pilot flame goes out, repeat the operation.
- The pilot flame can be seen by opening the door.
- The pilot light can be lit by bringing an open flame up to the nozzle.

Main burner ignition

- Turn the knob to the chosen temperature setting for cooking.

Switching off

To switch off the main burner, turn the knob to position " ✸".

To switch off the pilot flame, press and turn the knob to position " ●".

12.2 ELECTRIC FRYERS

The thermostat control knob has the following positions :

0 Off

115-185°C Cooking temperature

Switching on

- Turn the thermostat knob to the chosen temperature setting for cooking.
- The yellow indicator light switches on.
- The yellow indicator light switches off when the appliance reaches the set temperature.

Switching off

- Turn the thermostat knob to position "0".
- The yellow indicator light switches off.

12.3 ELECTRONIC GAS FRYERS

The main switch has the following positions :

O Fryer off

1 Fryer on

The gas valve control knob has the following positions :

●Burners off

✸Pilot ignition

Burners on

The electronic thermostat control buttons have the following positions :

START/STOP to switch oil heating on/off

SET ▲, MUTE ▼ to set the cooking temperature

MELT melting (melting of solid fat) and maintenance of oil at 100°C

MUTE to stop the acoustic signal

Pilot ignition

- Open the door.

Press and turn the knob to position " ✸".

- Press the knob down fully and light the pilot using the piezoelectric igniter.
- Hold the knob down for about 20 seconds before releasing it. If the pilot flame goes out, repeat the operation.
- The pilot light can be lit by bringing an open flame up to the nozzle.

Switching on the fryer

To prepare the fryer for use turn the knob to position .

- To switch on the fryer turn the main switch to position 1. The temperature of the oil in the well is displayed. Important :If the temperature reading is shown intermittently press STOP and keep it pressed for at least 2 seconds. If one of the following messages appears:"E0","E2","EOC", turn off the fryer and call technical service.
- To set melting or maintenance mode press the MELT button and keep it pressed for at least 2 seconds. The yellow indicator light switches on. In melting mode the appliance heats intermittently in a manner that is suitable for melting solid fat. Maintenance mode serves to keep the oil at a temperature of 100 °C.
- To start melting or maintenance mode press the START button and keep it pressed for at least two seconds. The green and yellow indicator lamps will flash.When the maintenance temperature is reached an audible signal will sound for five seconds. The green and yellow indicator lamps remain steadily illuminated.
- To suspend melting or maintenance mode press the MELT button and keep it pressed for at least two seconds. The yellow indicator light switches off.

Press SET to set the cooking temperature The cooking temperature appears on the display.Within four seconds press ▲to increase the temperature or ▼ to decrease it. Once the requi-

red cooking temperature has been set, wait for a few moments. The temperature of the oil in the well will be displayed again.

- To start heating press the START button and keep it pressed for at least two seconds. The green indicator light will flash. When the preset cooking temperature is reached an audible signal will sound for five seconds. The green indicator light remains steadily illuminated.
- To suspend heating press the STOP button and keep it pressed for at least two seconds. The green indicator light switches off.
- To switch off the fryer turn the main switch to position 0.

Switching off

To switch off the main burner, turn the knob to position " ✦ ".

To switch off the pilot flame, press and turn the knob to position " ● ".

12.4 ELECTRONIC ELECTRIC FRYERS

The main switch has the following positions :

O Fryer off

1 Fryer on

The electronic thermostat control buttons have the following positions :

START/STOP to switch oil heating on/off

SET ▲, MUTE ▼ to set the cooking temperature

MELT melting (melting of solid fat) and maintenance of oil at 100°C

MUTE to stop the acoustic signal

Switching on the fryer

- To switch on the fryer turn the main switch to position 1. The temperature of the oil in the well is displayed. Important :If the temperature reading is shown intermittently press STOP and keep it pressed for at least 2 seconds. If one of the following messages appears:"E0","E2","EOC", turn off the fryer and call technical service.
- To set melting or maintenance mode press the MELT button and keep it pressed for at least 2 seconds. The yellow indicator light switches on. In melting mode the appliance heats intermittently in a manner that is suitable for melting solid fat. Maintenance mode serves to keep the oil at a temperature of 100 °C.
- To start melting or maintenance mode press the START button and keep it pressed for at least two seconds. The green and yellow indicator lamps will flash.When the maintenance temperature is reached an audible signal will sound for five seconds. The green and yellow indicator lamps remain steadily illuminated.
- To suspend melting or maintenance mode press the MELT button and keep it pressed for at least two seconds. The yellow indicator light switches off.

Press SET to set the cooking temperature The cooking temperature appears on the display.Within four seconds press ▲ to increase the temperature or ▼ to decrease it. Once the required cooking temperature has been set, wait for a few moments. The temperature of the oil in the well will be displayed again.

- To start heating press the START button and keep it pressed for at least two seconds. The green indicator light will flash. When the preset cooking temperature is reached an audible signal will sound for five seconds. The green indicator light remains steadily illuminated.
- To suspend heating press the STOP button and keep it pressed for at least two seconds. The green indicator light switches off.
- To switch off the fryer turn the main switch to position 0.

Switching off

- Turn the thermostat knob to position "0".
- The display switches off.

13 PROLONGED DISUSE

Before prolonged disuse of the appliance, proceed as follows :

- Clean the appliance thoroughly.
- Rub stainless steel surfaces with a cloth soaked in Vaseline oil to create a protective film.
- Leave pot lids open.
- Shut off taps and main switches upstream of appliances.

Following prolonged disuse, proceed as follows :

- Inspect the appliance thoroughly before using it again.
- Allow electric appliances to operate at the lowest temperature for at least 60 minutes.

INSTRUCTIONS FOR CLEANING

PRESCRIPTIONS FOR CLEANING

The appliance manufacturer cannot be liable for any damage due to failure to comply with the prescriptions given below.

- Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.
- At least twice a year, have an authorized technician clean the internal parts of the appliance.
- Do not use direct or high-pressure water jets to clean the appliance.
- Do not use corrosive products to clean the floor beneath the appliance.

SATIN FINISH STAINLESS STEEL SURFACES

- Clean the surfaces with a cloth or sponge using water and proprietary non-abrasive detergents.Follow the direction of the satin finish lines.Rinse repeatedly and dry thoroughly.
- Do not use pan scourers or other iron items.
- Do not use chemical products containing chlorine.
- Do not use sharp objects that might scratch and damage the surfaces.

COOKING WELLS

- Clean the wells by bringing the water to the boil, with the addition of grease remover detergent if necessary.
- Remove any limescale deposits with a proprietary limescale remover.

14 FILTERS

Use of oil filters makes it possible to extend the life of the cooking oil and ensures better cooking results if the oil is reused. To clean the filter remove it from its seat: if the filter is greasy, wash it with a degreasing soap, rinse and dry. When the procedure is concluded refit the filter in its seat. When the filter is deteriorated it must be renewed.

INSTRUCTIONS FOR MAINTENANCE

PRESCRIPTIONS FOR THE MAINTENANCE TECHNICIAN

The appliance manufacturer cannot be liable for any damage due to failure to comply with the prescriptions given below.

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance dataplate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

15 CONVERSION TO A DIFFERENT TYPE OF GAS

See Chapter " Instructions for installation ".

16 COMMISSIONING

Following installation, conversion to a different type of gas or any maintenance operations, check appliance operation.In the event of any malfunction, consult the next Paragraph "Troubleshooting".

16.1 GAS APPLIANCES

Switch on the appliance as directed in the instructions and reminders for use given in Chapter " INSTRUCTIONS FOR USE " and check :

- the gas supply pressure (see next Paragraph).
- the correct ignition of the burners and the effectiveness of the fumes removal system.

16.1.1 CHECKING THE GAS SUPPLY PRESSURE

- To measure the gas supply pressure use a manometer with a minimum definition of 0.1 mbar.
- Remove the control panel.
- Remove the screw from on pressure test point PP and connect the manometer to the test point.
- Make the measurement with the appliance in operation.

IMPORTANT !If the gas supply pressure is not within the limits (Min. - Max) indicated in Table T2 , cease operation of the appliance and contact the gas utility company.

- Disconnect the manometer and refit and tighten the screw in the pressure test point connection.

16.2 ELECTRICAL APPLIANCES

Switch on the appliance as directed in the instructions and reminders for use given in Chapter " INSTRUCTIONS FOR USE " and check :

- the current values of each phase.
- the correct operation of the heating elements.

17 TROUBLESHOOTING

17.1 GAS FRYERS

The pilot burner does not light

Possible causes:

- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap or valve.
- Igniter defective or not properly connected.
- Igniter or igniter wire defective.
- Defective safety thermostat

Pilot burner goes out during use

Possible causes:

- Insufficient gas supply pressure.
- Defective gas tap or valve.
- Defective thermocouple or insufficient heating.
- Thermocouple incorrectly connected to gas tap or valve.
- Knob of gas tap or valve not pressedsufficiently.
- Defective safety thermostat

The main burner does not light (even though pilot is lit)

Possible causes:

- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap or valve.
- Defective burner (gas outlet holes clogged).

Heating cannot be adjusted

Possible causes:

- Defective gas valve.

17.2 ELECTRIC FRYERS

The appliance does not heat.

Possible causes:

- Temperature thermostat defective.
- Heating elements defective.
- Safety thermostat tripped.

Heating cannot be adjusted

Possible causes:

- Temperature thermostat defective.

17.3 ELECTRONIC GAS FRYERS

The pilot burner does not light

Possible causes:

- Insufficient gas supply pressure.
- Blocked tubing or nozzle.
- Defective gas tap or valve.
- Igniter defective or not properly connected.
- Igniter or igniter wire defective.
- Defective safety thermostat

Pilot burner goes out during use

Possible causes:

- Insufficient gas supply pressure.
- Defective gas tap or valve.
- Defective thermocouple or insufficient heating.
- Thermocouple incorrectly connected to gas tap or valve.
- Knob of gas tap or valve not pressedsufficiently.
- Defective safety thermostat

The main burner does not light (even though pilot is lit)

Possible causes:

- Insufficient gas supply pressure.

- Blocked tubing or nozzle.
- Defective gas tap or valve.
- Defective digital thermostat

Heating cannot be adjusted

Possible causes:

- Defective digital thermostat
- Defective sensor.

Digital thermostat display does not illuminate

- Defective digital thermostat
- Check the fuses.
- Power supply main switch disconnected.
- Insufficient voltage or incorrect electric connection of the appliance.

17.4 ELECTRONIC ELECTRIC FRYERS

The appliance does not heat.

Possible causes:

- Temperature thermostat defective.
- Heating elements defective.
- Safety thermostat tripped.

Heating cannot be adjusted

Possible causes:

- Temperature thermostat defective.

18 REPLACING COMPONENTS

PRESCRIPTIONS FOR REPLACING COMPONENTS.

- Disconnect the appliance electric supply, if present, before carrying out any operation.
- After replacing a gas system component, check for gas leaks at connection points.
- After replacing an electrical system component, check it is correctly wired.

18.1 GAS FRYERS

Replacing the gas valve and safety thermostat

- Drain off all the oil from the well.
- Open the door.
- Remove the control panel.
- Unscrew the locking nut on the exterior of the well.
- Remove and replace the component.
- Change the sensor/bulb sealing O-ring in the well.
- Re-assemble all parts. For assembly, proceed in reverse order.
- Slacken screw V.
- Remove nozzle UM (fitted to air regulator Z) and replace it with the one indicated in table T1.
- Retighten nozzle UM(fitted to air regulator Z).
- Adjust air regulator Z to distance A as shown in table T1.
- Retighten screw V fully.
- Re-assemble all parts.For assembly, proceed in reverse order.
- Open the door.
- Remove the control panel.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

18.2 ELECTRIC FRYERS

Replacing the heating element and the indicator light.

- Remove the control panel.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Replacing the working thermostat and safety thermostat.

- Drain off all the oil from the well.
- Open the door.
- Remove the control panel.
- Unscrew the locking nut on the heating element flange.
- Remove and replace the component.
- Change the sensor/bulb sealing O-ring in the well.
- Re-assemble all parts. For assembly, proceed in reverse order.

18.3 ELECTRONIC GAS FRYERS

Replacing the main burner, pilot burner, thermocouple and igniter

- Open the door.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Replacing the temperature control digital thermostat

- Remove the control panel.
- Disconnect the temperature sensor.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Replacing the temperature sensor and safety thermostat

- Drain off all the oil from the well.
- Open the door.
- Remove the control panel.
- Unscrew the locking nut on the exterior of the well.
- Remove and replace the component.
- Change the sensor/bulb sealing O-ring in the well.
- Re-assemble all parts. For assembly, proceed in reverse order.

Replacing the main switch, electronic igniter, fan, fuses.

- Remove the control panel.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

18.4 ELECTRONIC ELECTRIC FRYERS

Replacing the heating element

- Remove the control panel.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Replacing the temperature sensor and safety thermostat

- Drain off all the oil from the well.
- Open the door.
- Remove the control panel.
- Unscrew the locking nut on the heating element flange.
- Remove and replace the component.
- Change the sensor/bulb sealing O-ring in the well.
- Re-assemble all parts. For assembly, proceed in reverse order.

19 CLEANING THE INTERIOR

- Check the condition of the inside of the appliance.
- Remove any built-up dirt.
- Check and clean the fumes exhaust system.

20 MAIN COMPONENTS

20.1 GAS FRYERS

- Gas valve
- Main burner
- Pilot burner
- Thermocouple
- Igniter
- Piezoelectric ignition
- Safety thermostat

20.2 ELECTRIC FRYERS

- Safety thermostat
- Working thermostat
- Heating element

20.3 ELECTRONIC GAS FRYERS

- Gas valve
- Main burner
- Pilot burner
- Thermocouple
- Igniter
- Digital temperature control thermostat
- Safety thermostat
- Electronic igniter

20.4 ELECTRONIC ELECTRIC FRYERS

- Digital temperature control thermostat
- Safety thermostat
- Heating element